

**Bulletin of the
Agricultural Chemical Society
of Japan.**

Vol. 8.

(Nos. 88-99)

1 9 3 2

**The Agricultural Chemical Society of Japan.
c/o Faculty of Agriculture, Tokyo Imperial University.**

Contents

Kazuo YAMAFUJI: Ueber zwei Neue. Glpkoside der Tabakblätter (1)— Über die Chemischen Bestandteile des Tabaks. II. Mitteilung	1
Sojiro KAWASE and Yoshijiro KIHARA: On the Mineral Constituents of American "Loess" a Soil fo Aeolian Deposit.	3
K. SHIRAHAMA and G. SHIMIZU: Iodine Contents of Important Agricultural Product in Japan.	4
Kozo SUZUKI and Tadashi HATANO: The Protein Pequirement of Growing Chicks. (Part I)	5
Arao ITANO and Satiyo ARAKAWA: On The Natural Pigments of Raw Silk Fibre of the Domestic Cocoon. (Part III).—Melting Point of Cocoon Xanthophyll.	7
E. TAKAHASHI and K. SHIRAHAMA: Studies on Agar-agar. II.—On the Two Kinds of Hydrato obtained from Hot-water-hydrolysis.	8
Teizo TAKAHASHI and Toshinobu ASAI: On the Gluconic Acid Fermen- tation (Hart III).—On Bacterium Hoshigaki var glucuronicum I. nov. spec. (Bacterium industrium var Hoshigaki nov. spec.)	9
Teizo TAKAHASHI and Toshinobu ASAI: On Gluconic Acid Fermentaion (Part IV).—On Bact. Hoshigaki var glucuronicum II and III nov. spec.	10
Satoru OHDAKE: Isolation of "Oryzanin" (Antineuritic Vitamin) from Rice-polishing. (First Report.)	11
Risaku TSUNOKAE: The Chemical Research of the Scouring Action of Soap upon Silk	47
Tokuzo YAGINUMA, Kentaro HAYAKAWA und Gemba ARAI: Über das Norleucin.	51
Kitsuji NISHIDA und Hideo HASHIMA: Untersuchungen über das Glu- komannan aus "Konjak" VI. Mitteilung.—Über die konstitution des Glukomannans.	54
Takeo ITO: Über die Oberflächenaktivität und die Adsorbierbarkeit von Aminosäuren. (III. Mitteilung).	59
Takeo ITO: Über die Oberflächenaktivität und die Adsorbierbarkeit von Aminosäuren. (IV. Mitteilung).	62
Hirosni HASEGAWA and Sei IWATA: Studies on the Variations of the	

Constituents of Tobacco Plant During its Growth Periods I.—Organic Constituents.	69
Toyoki ONO: On a Shark egg-oil.	70
Yoshiaki ISHIZUKA. On the Study of Nitrogen, Phosphorus and Potassium Absorption and Utilization of Rice Plant at Different Stages of Growth by Means of Water Culture....	73
Takeo SHIMODAIRA: Studies on the Yeast Growth....	75
Masuzo SHIKATA and Isamu TACHI: Researches on the Electric Reduction Potentials of Organic Compounds. Part XIII.—Reduction Potential of Azobenzene.	75
Masuzo SHIKATA and Nobushige HOZAKI: Researches on the Electric Reduction Potentials of Organic Compounds. Part XIV.—Reduction Potentials of Dinitrophenols....	76
Masuzo SHIKATA and Eiichi TAGUCHI: Researches on the Electric Reduction Potentials of Organic Compounds. Part XV.	77
Masuzo SHIKATA and Mamoru WATANABE: Chemical Researches on Bog-Moss. Part I.—Chemical Composition of Sphagnum Fimbratum, Wils....	77
Hidejiro NISHIKAWA: Biochemistry of Filamentous Fungi I.—Colouring Matters of <i>Monascus Purpureus</i> Went. Part. I.	78
S. OSUGI and M. AOKI: On Soil-acidity and Electro-dialyzable Aluminium, Iron and Etc.	79
Kotaro NHISHIDA: On the Nitrogenous Constituent of Rice-Vinegar.	80
Hisaji MURATA: On the Changes of Cyanamide in the Soil. (II).—The Decomposition of Dicyanodiamide and Guanylurea in Paddy-Soil.	83
Masami OKU: On the Natural Pigments of Raw Silk Fibre of the Domestic Cocoon. (Part IV) Carotin and Xanthophyllesters.	89
Hisayoshi IWATA: On the Nutritive Value of Pentosan. III. The Glycogen Accumulation in the Body of Rats by the Xylan Feeding.	90
Hisayoshi IWATA: On the Nutritive Value of Pentosan IV. The Methods of Treatments and the Kinds of Animals as two of the Effecting Factors upon the Digestibility of Pentosan.	93
Masakazu YAMADA: On the alcoholic Fermentations of the Amino-acids. Part. I....	95
Masakazu YAMADA: On the alcoholic Fermentations of the Amino-acids.	

Part. II.	97
Masakazu YAMADA: On the alcoholic Fermentations of the Amino-acids.	
Part. III.— α -amino- <i>n</i> -butyric acid.	100
E. TAKAHASHI and K. SHIRAHAMA: Chemical Studies of Agar-Agar.	
III. On the Isolation of free λ acid from Hydroto-Kanten- λ by means of Electric Dialysis.	102
Ziro NIKUNI: On the Formation of Lysolecithin from Egg-yolk Lecithin by Pancreas Extract.	104
Yukitaro KISHI: The Quantitative Studies of some Chemical Constituents of the Mulberry Leaves. Part. I. The Study of the Cystine- and Cysteine-Compounds in the Mulberry Leaves.	109
Yukitaro KISHI: The Quantitative Studies of some Chemical Constituents of the Mulberry Leaves. Part. II. The Acid-base of the Ash in the Mulberry Leaves.	110
Satar OHDAKE: Isolation of the "Oryzanin" (Antineuritic Vitamin) from Rice-Polishings (Second Report)	111
Shiro MAEDA: Feeding Experiments with Decomposition Products of Proteins.	120
Ryo YAMAMOTO, Yasuyosi OSIMA and Teruo GOMA: Carotin in Mango Fruit (<i>Magnifera indica</i> Lin).	133
Ryo YAMAMOTO and Tosihiro MURAOKA: On the Carotinoids in Fresh Tea-Leaf and Fermented Tea.	136
Ryo YAMAMOTO, Yasuyosi OSIMA and Teruo GOMA: On the Organic Acids in the Fruits of Ceylon Olive (<i>Elaeocarpus serratus</i> Lin.)	141
Ryo YAMAMOTO and Yasuyosi OSIMA: On the Red Colouring Matters of <i>Hibiscus Sabdariffa</i> L. (A New Glycoside Hibiscin.)	142
Ryo YAMAMOTO and Tosihiro MURAOKA: The Catechin in the Fruit of <i>Areca catechu</i> L.	149
Kotro NISHIDA: On the Chemical Composition, especially Organic Bases of "Di-Sake".	151
Masuzo SHIKATA and Isamu TACHI: Researches on the Electrolytic Reduction Potentials of Organic Compounds. Part XVI.—Reduction Potential of <i>p</i> -aminoazobenzene.	154
Isamu TACHI: Researches on the Electrolytic Reduction Potentials of Organic Compounds. Part XVII.—Reduction Potential of Dimethyl-	

aminoazobenzene.	155
Kazuo YMAMAFUJI: Ueber die Verdauungsenzyme der Seidenraupen (<i>Bombyx Mori</i> , L.)	156
Ume TANGE: A Study on the Effects of Fatty acid on Nutrition.	159
Sogo TETSUMOTO: Sterilising Action of Acids on Putrefactive Bacteria, Bac. typhosus and Vib. cholerae. First Report.—Sterilising Action of Mineral Acids.	172
